

EXHIBIT “B”

Dr. William James’s CV

Dr. William James

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Web site: [William James and Associates](#)*

Curriculum Vitae

PERSONAL	Birthplace - Portsmouth, Virginia, USA Birth date - February 15, 1954	
EDUCATION	Johns Hopkins University Baltimore, Maryland Graduated: <i>MPH</i>	1986 - 1987
	Louisiana State University Baton Rouge, Louisiana Graduated: <i>DVM</i>	1976 - 1980
	McNeese State University Lake Charles, Louisiana Major: <i>Aquatic Biology</i>	1972 - 1976
PROFESSIONAL ASSOCIATIONS	American Veterinary Medical Association National Association of Federal Veterinarians	
TRADE ASSOCIATION	North American Meat Institute	

AWARDS

- Group Honor Award for Excellence* – For development of international “Terms of Reference” for the basis of trade of meat and poultry with Mexico.
USDA 2010
- Distinguished Alumnus Award* – For accomplishments in veterinary medicine and contributions to the community through public service.
LSU School of Veterinary Medicine 2009
- Outstanding Cross-Agency Team Award* – For exemplary contributions to promotion of US meat and poultry products to foreign governments around the globe.
Foreign Agricultural Service 2008
- Administrator’s Excellence Award* – For outstanding accomplishments and professionalism in food safety and food defense.
FSIS 2007
- Group Honor Award for Excellence* – For outstanding representation of US controls of BSE to international trading partners.
USDA 2004
- Administrator’s Award of Excellence* – For outstanding accomplishments and professionalism that enhance the Agency and help to promote the Administrator’s vision of a premier public health agency.
FSIS 2003
- Certificate of Merit* – For outstanding performance in responding to the BSE emergency situation in Canada.
FSIS 2003
- Certificate of Merit* – For successful efforts as part of the BSE communications and policy team.
FSIS 2002
- Certificate of Merit* – For outstanding contributions to U.S. Codex Office Management while on extended detail and for contributions to Codex meetings.
FSIS 2002

AWARDS*(cont.)*

Group Honor Award for Excellence – For unselfish performance of duty during a national security emergency to ensure the safety and emergency preparedness of the Department of Agriculture and the United States.

USDA

2002

Certificate of Merit - For superior achievements and accomplishments carrying out duties and responsibilities vital to the operation of the Office of Public Health and Science.

FSIS

2000

Certificate of Merit - For accomplishments far exceeding normal requirements and greatly contributing to the overall mission of the Office of Public Health and Science.

FSIS

1998

Group Honor Award for Excellence - For innovative leadership and obtaining approval for a new steam vacuum cleaning process, and other antimicrobial systems, that protect Americans from food-borne diseases (Group Leader).

USDA

1997

Group Honor Award for Excellence - For exceptional dedication and team work in planning, developing, and publishing a new food safety regulatory system, the Hazard Analysis and Critical Control Point Pathogen Reduction regulation.

USDA

1997

Unit Award for Superior Service - For Bacterial Control Project contributions leading to the reduction of risk to consumers by identifying slaughter processing methods which reduce bacterial levels on raw poultry (Unit Leader).

USDA

1993

Unit Award for Superior Service - For outstanding diligence and creativity in developing and implementing the Streamlined Inspection System for Poultry.

USDA

1987

**ADVANCED
TRAINING**

Senior Executive Service Seminar
A New Day for the Civil Service
Washington, DC
September 15-16, 2010

Senior Executive Service Executive Development Program
Seminars, leadership labs, formal detail
Washington, DC
December 1998 - July 1999

Washington Executive Seminar
USDA Graduate School
Rosslyn, Virginia
June 14-25, 1999

Executive Development Seminar
United States Office of Personnel Management
Lancaster, Pennsylvania
June 10-21, 1996

Federal Executive Institute
United States Office of Personnel Management
Charlottesville, Virginia
July 18 - August 13, 1994

Management Development Seminar Advanced Program
United States Office of Personnel Management
Denver, Colorado
March 8-12, 1993

Science, Technology and Public Policy
United States Office of Personnel Management
Oak Ridge, Tennessee
March 5-16, 1990

Management Development Seminar
United States Office of Personnel Management
Denver, Colorado
March 6-17, 1989

PUBLICATIONS
(peer-reviewed)

Salmonella serotypes in selected classes of food animal carcasses and raw ground products, January 1998 through December 2000, Columb P. Rigney, DVM, MPH, DACVPM ..., **William James**, DVM, MPH, Journal of the Veterinary Medical Association, pp. 524-530, Vol 224, No. 4, February 15, 2004.

Testing for Salmonella in Raw Meat and Poultry Products Collected at Federally Inspected Establishments in the United States, 1998-2000, Bonnie E. Rose ..., **William O. James**, Journal of Food Protection, Vol. 65, No. 6, 2002, Pages 937-947.

Relevance of carcass palpation in lambs to protecting public health, Walker, HL ..., **James, WO**, Journal of Food Protection, Vol. 63, No. 9, 2000, Pages 1287-1290.

Analysis of Salmonella serotypes from selected carcasses and raw ground products sampled prior to implementation of the Pathogen Reduction; Hazard Analysis and Critical Control Point Final Rule in the US, Wayne Schlosser ..., **William James**, International Journal of Food Microbiology, 58 (2000) 107-111.

Agents, vehicles, and causal inference in bacterial foodborne disease outbreaks: 82 reports (1986-1995), Kenneth E. Petersen, DVM, MPH, and **William O. James**, DVM, MPH, Journal of the American Veterinary Medical Association, pp. 1874-1881, Vol. 212, June 15, 1998.

Use of a Priority Rating Process to Sort Meatborne Zoonotic Agents in Beef, Kenneth E. Petersen, DVM, **William O. James**, DVM, MPH ..., Journal of Agromedicine, pp. 17-36, Vol. 3, No. 1, 1996.

Poultry Processing Line Speeds as Related to Bacteriologic Profile of Broiler Carcasses, Robert L. Brewer, **William O. James** ..., Journal of Food Science, pp. 1022-1024, Vol. 60, No. 5, 1995.

A Survey of Stunning Methods Used During Slaughter of Poultry in Commercial Plants, George E. Heath, ... **William O. James**, Journal of Applied Poultry Research, 3:297-302, 1994.

Cost-Effective Techniques to Control Human Enteropathogens on Fresh Poultry, **William O. James**, et al, Poultry Science, 72:1174-1176, June 1993.

PUBLICATIONS
(peer-reviewed)
(cont.)

Bacteria on Beef Briskets and Ground Beef: Correlation with Slaughter Volume and Antemortem Condemnation, Allan T. Hogue, ... **William O. James** ..., Journal of Food Protection, Vol. 56, No. 2, 1993, Pages 110-113, 119.

Effects of countercurrent scalding and postscald spray on the bacteriologic profile of raw chicken carcasses, **William O. James**, et al, Journal of the American Veterinary Medical Association, pp. 705-708, Vol. 201, No. 5, September 1, 1992.

Effects of chlorination of chill water on the bacteriologic profile of raw chicken carcasses and giblets, **William O. James**, et al, Journal of the American Veterinary Medical Association, pp. 60-63, Vol. 200, No. 1, January 1, 1992.

Profile of selected bacterial counts and Salmonella prevalence on raw poultry in a poultry slaughter establishment, **William O. James**, et al, Journal of the American Veterinary Medical Association, pp. 57-59, Vol. 200, No. 1, January 1, 1992.

A Method of Repairing a Fractured Core of the Horn in the Exotic Ungulate, Michael Douglass, **Bill James**, Veterinary Medicine/Small Animal Clinician, pp. 1048-1049, Vol. 6, June 1980.

PUBLICATIONS
(professional)

Stratégies de lutte contre Salmonella and Campylobacter dans les produits avicoles crus, P. L. White, A. R. Baker & **W. O. James**, Contamination des produits d'origine animale: prévention et risques pour la santé publique, Revue Scientifique et Technique, Office International des Épizooties, Vol. 16 (2), pp. 525-541, August 1997.

Técnicas para controlar y reducir patógenos en carne de pollo, **William O. James**, et al., Industria Avicola, pp. 14-18, Junio 1993.

A Study of Cost-Effective Techniques to Reduce and Control Human Enteropathogens on Fresh Poultry, **William O. James**, et al, Proceedings 27th National Meeting on Poultry Health and Processing, pp. 44-47, October 15, 1992.

The Puerto Rico Bacterial Control Project: A Study of Cost-Effective Techniques which Reduce and Control Salmonella in Fresh Poultry, John C. Prucha, **William O. James**, Robert L. Brewer, Proceedings of the Symposium on the Diagnosis and Control of Salmonella, pp. 7-13, October 29, 1991.

The Application of HACCP to Poultry Inspection - Status Report of a Feasibility Study, John C. Prucha, **William O. James**, Ralph W. Johnston, Proceedings Ninety-Third Annual Meeting of the United States Animal Health Association, pp. 501-505, 1989.

The application of HACCP to poultry inspection - status report of a feasibility study, Prucha, JC, Hollingsworth, JM, and **James, WO**, Proceedings World Association of Veterinary Food Hygienists Xth (Jubilee) International Symposium in Stockholm, pp. 201-205, 1989.

The relationship between brine-diffuser operation and zooplankton distribution, M.C. Vecchione, ... **W.O. James**, Chapter 9 in Post-Discharge Final Report, contract DE-AC-96-80P010228 Dept. of Energy, 1983.

**WORK
EXPERIENCE**

William James & Associates, LLC

2012 – present

Dale City, VA

Chief Consultant on international trade equivalency requirements for meat and poultry, Food Safety and Inspection Service regulatory compliance.

United States Department of Agriculture, Food Safety and Inspection Service, Office of Field Operations

2008 – 2011

Washington, DC

Chief Public Health Veterinarian (Senior Executive Service) representing FSIS before the world on issues of veterinary public health and animal welfare. Responsible for a public health program that conducts inspections and enforces regulatory requirements at establishments slaughtering food animals and/or processing meat, poultry and egg products. Oversee activities of five of OFO's 15 Districts, with combined employment of 3,200 people, combined budgets of \$250 million, and regulate almost 1,400 establishments in 16 States, covering wide geographic regions in the Midwest, Southeast, and Mid-Atlantic.

United States Department of Agriculture, Food Safety and Inspection Service, Office of International Affairs

2007 – 2008

Washington, DC

Assistant Administrator (SES) with responsibilities for oversight of import and export issues for meat, poultry, and egg products. Represent FSIS before foreign governments (having worked in 20 countries), and international veterinary and public health bodies.

United States Department of Agriculture, Food Safety and Inspection Service, OIA

2004 – 2007

Washington, DC

Deputy Assistant Administrator (SES) with responsibilities for oversight of import and export issues for meat, poultry, and egg products. Manage food safety issues for USDA in international fora such as the Codex Alimentarius Commission and the World Organisation for Animal Health (OIE).

USDA, FSIS, Office of Public Health Science

2002 – 2004

Washington, DC

Executive Director for public health and scientific program services. Charged with oversight of four divisions: Microbiology Division, Risk Assessment Division, Human Health Sciences Division, Zoonotic Diseases and Residue Surveillance Division.

**WORK
EXPERIENCE**
(cont.)

**USDA, FSIS, US Codex Office (detail)
2002**

Washington, DC

Acting Director responsible for facilitating US participation and positions on all issues related to the Codex Alimentarius Commission's numerous committees and work groups facilitating trade in safe food.

**USDA, FSIS, OPHS, Zoonotic Diseases and Residue Surveillance
Division**

2000 - 2002

Washington, DC

Director of the Division promoting food safety by evaluating public health hazards (zoonoses and residues) associated with animal populations from the farm through processing of meat, poultry, and egg products.

**USDA, OPHS, OPHS, Recall Management Division (detail)
1999**

Washington, DC

Acting Director responsible for determining if a recall of meat or poultry products is necessary, and the scope and class of the recall. Also, responsible for managing investigation of outbreaks of meatborne disease.

**USDA, FSIS, OPHS, Emerging Pathogens and Zoonotic Diseases
Division**

1997 - 2000

Washington, DC

Director of the Division serving as the FSIS focal point for issues related to the epidemiology of emerging human pathogens and zoonotic diseases (foreign and domestic) in animal populations.

**USDA, FSIS, Office of Policy and Program Development and
Evaluation, Inspection Systems Development Division**

1996 - 1997

Washington, DC

Director of the Division tasked with developing systems of inspection for livestock, poultry, and processed products. Provided direction to 30 employees (including eight GS-14's) in various fields including veterinary medicine, food technology and engineering.

**WORK
EXPERIENCE**
(cont.)

**USDA, FSIS, Office of Science and Technology, Slaughter
Inspection Standards and Procedures Division
1990 - 1996 Washington, DC**

Director of the Division responsible for developing improved standards and procedures for inspection of livestock and poultry. Responsible for methods of humane handling of livestock, and development of methods to reduce foodborne illness associated with consumption of meat and poultry.

**USDA, FSIS, S&T, SISPD
1988 - 1990 Washington, DC**

Branch Chief of a project management branch. Provided technical and administrative direction to five veterinarians in the development of regulations pertaining to slaughter inspection, humane handling of livestock, and development of antibacterial process interventions.

**USDA, FSIS, Office of Technical Services, SISPD
1984 - 1988 Washington, DC**

Veterinary Epidemiologist responsible for designing, developing, testing, and implementing standards and procedures for the inspection of livestock and poultry at slaughter. Provided technical consultation to individuals, industries, and organizations inside and outside the Department.

**USDA, FSIS, Office of Field Operations
1983 - 1984 Shenandoah Valley, VA**

Supervisory Veterinary Medical Officer responsible for supervising USDA Food Inspectors in plants slaughtering chickens, turkeys, swine, and cattle.

**McNeese State University
1981 - 1983 Lake Charles, LA**

Research Assistant responsible for monitoring, measuring, documenting, and defining impacts on the living marine resources in the Gulf of Mexico caused by brine discharge from solution mining of salt domes.

**Rhodes' Veterinary Hospital
1980 Sulphur, LA**

Clinical Veterinarian in private practice. Medical and surgical clinic treating 80% small animals and 20% large animals. Participated in brucellosis calfhood vaccination program for APHIS.

**SELECTED
PRESENTATIONS**

Meat and Poultry Import requirements for the United States and China to Intecar/Asprocer & Servicio Agrícola y Ganadero
Santiago, Chile December 2015

Equivalence Processes for Export of Meat to the United States to Danish meat industry delegation
Washington, DC November 2015

American Meat Inspection and Quarantine to Ghana Animal Agriculture Delegation
Washington, DC October 2015

American Imported Meat Quarantine Policies to US-China Meat Product Safety Seminar
Qingdao, China September 2015

Private Sector Best Practices for Compliance with Meat Inspection Regulations to World Meat Industry Development Conference
Qingdao, China September 2015

USDA-FSIS Inspection Basics to American Shrimp Processors Association
Biloxi, MS March, 2015

Equivalence Requirements – USDA/Food Safety & Inspection Service to Irish Food Board, Embassy of Ireland
Washington, DC February 2015

Catfish Inspection by USDA/Food Safety & Inspection Service to The Catfish Institute
Indianola, MS May 2014

Principles for Development of a National Monitoring and Surveillance System to Supreme Council of Health
Doha, Qatar March 2014

Equivalence Requirements for Export of Beef to the United States to Department of Agriculture, Food and the Marine, Irish companies
Celbridge, Ireland December 2013

Systematic Approach to Animal Welfare to American Meat Institute Foundation Animal Care and Handling Conference
Kansas City, MO October 2013

**SELECTED
PRESENTATIONS**
(cont.)

<i>Meat and Poultry Processing, Inspection, and Trade in the US to Lithuanian International Food Manufacturing Team Washington, DC</i>	June 2013
<i>International Production and Trade of Meat to Cochran Program Turkish Government/Industry Delegation Washington, DC</i>	May 2013
<i>Equivalence Issues – Learning from Experience to International Production & Processing Expo Atlanta, GA</i>	January 2013
<i>International Beef Production and Trade to French beef industry reps (Interbev, Federation Nationale Bovine) Washington, DC</i>	November 2012
<i>Food Safety Inspection to Cochran Fellowship Program multinational African delegation Washington, DC</i>	November 2012
<i>Equivalence to the US Inspection Program to Spanish Packers and Processors Burgos, Spain</i>	October 2012
<i>Bovine Spongiform Encephalopathy Safeguards by the United States to official Taiwanese government delegation on BSE Washington, DC</i>	May 2012
<i>Food Safety in the United States to Association of South East Asian Nations (ASEAN) delegation Washington, DC</i>	April 2012
<i>Food Safety Inspection Systems to China Administration of Quality Supervision, Inspection, and Quarantine (AQSIQ) Qingdao, China</i>	March 2012
<i>The Role of the Food Safety & Inspection Service in International Trade to North American Meat Processors Annual Convention Tucson, AZ</i>	February 2012
<i>History of the Food Safety and Inspection Service to the Inaugural Celebration of the 400th Anniversary of the Veterinary Profession Washington, DC</i>	February 2011

**SELECTED
PRESENTATIONS**
(cont.)

<i>Regulatory Update: FSIS to Food and Feed Safety Committee,</i> USAHA Minneapolis, MN	November 2010
<i>Epidemiology of E. coli O157:H7 to Food and Feed Safety</i> Committee, USAHA Minneapolis, MN	November 2010
<i>FSIS Regulatory Perspective on Listeria monocytogenes to AVMA</i> Annual Convention Atlanta, GA	August 2010
<i>Investigation of Downer Cow Abuse in California to AVMA Annual</i> Convention Seattle, WA	July 2009
<i>FSIS and Animal Welfare to American Meat Institute Foundation</i> Animal Care and Handling Conference Kansas City, KS	March 2009
<i>Ensuring the Trade of Safe and Suitable Meat & Poultry to AVMA</i> Annual Convention New Orleans, LA	July 2008
<i>Identification and Removal of Specified Risk Materials to Thai</i> Department of Agriculture Bangkok, Thailand	April 2007
<i>US Controls of Bovine Spongiform Encephalopathy to Filipino</i> Department of Agriculture Manila, Philippines	March 2006
<i>International Trade of Poultry Products to Administration of Quality</i> Supervision, Inspection, and Quarantine Beijing, China	October 2005
<i>The Triad of Protection for Imported Meat and Poultry to AVMA</i> Annual Convention Minneapolis, MN	July 2005
<i>Specified Risk Material Determination to Japan/United States BSE</i> Scientific Work Group Tokyo, Japan	June 2004

**SELECTED
PRESENTATIONS**
(cont.)

*USDA/FSIS Position on BSE High-Risk Material Disposition to Prion
Inactivation: Current Technology and Research Needs Symposium*
Washington, DC April 2004

*Pathogen Standards for Raw and RTE Meat Products to Sino-USA
Seminar on Meat and Poultry Safety*
Beijing, China December 2003

*National Residue Program to Sino-USA Seminar on Meat and
Poultry Safety*
Beijing, China December 2003

*Recall Management System to Sino-USA Seminar on Meat and
Poultry Safety*
Beijing, China December 2003

*Risk Assessment Procedures to Sino-USA Seminar on Meat and
Poultry Safety*
Beijing, China December 2003

*Criteria for Determining Food Safety Significance of Animal
Diseases to Codex/OIE Committee on Zoonotic Diseases*
Rome, Italy July 2003

*Antimicrobial Resistance – FSIS Perspective to the National
Antimicrobial Resistance Monitoring System annual meeting*
Hilton Head, SC November 2002

*Introduction to Codex Alimentarius to U.S. Codex Technical
Workshop*
Beijing, China September 2002

*Features of the Proposed Draft Code of Hygiene Practice for Fresh
Meat to Codex Comm. on Meat & Poultry Hygiene Public Meeting*
Washington, DC December 2001

*Marker Residues and Repeat Residue Violators Policies to Food
Safety Committee, USAHA*
Hershey, PA November 2001

*History and Recent Trends in Food Safety to National Meeting on
Poultry Health and Processing Plenary Session*
Ocean City, MD October 2001

**SELECTED
PRESENTATIONS**
(cont.)

<i>HACCP Inspection Models Project</i> to Working Group on Poultry: Codex Committee on Meat and Poultry Hygiene Berlin, Germany	June 2001
<i>BSE Risk Assessment</i> to Joint WHO/FAO/OIE Technical Consultation on BSE and Its Risks: Animal Health, Public Health, and Trade Paris, France	June 2001
<i>FSIS Evaluation of Adjuvants in Biologics for Food Animals</i> to Animal Health Industry Ames, IA	February 2001
<i>The National Residue Program</i> to Association of Food and Drug Officials Washington, DC	November 2000
<i>Salmonella serotypes found on carcasses and raw ground products</i> to Public Health Committee, Salmonella Committee, USAHA Birmingham, AL	October 2000
<i>Thoughts on a BSE Proposed Rule</i> to 3rd Annual Trilateral Transmissible Spongiform Encephalopathy Meeting Ottawa, Canada	September 2000
<i>Potential Measures for BSE Emergency Rules</i> to 2nd Reunión Tripartita de Encefalopatías Espongiformes Transmisibles Mexico City, Mexico	November 1999
<i>Risk-Based Inspection</i> to Australian Think Tank: Risk-Based Inspection of Swine Adelaide, Australia	November 1998

**TELEVISION
INTERVIEWS**

The Trouble with Chicken

PBS Frontline
May 2015

Chasing Outbreaks: How Safe is Our Food?

Retro Report – The New York Times
May 2015

The Politics of Poultry

The Stream – Al Jazeera America
August 2014

Catfish Inspection

Good Morning Mississippi
April 2014

PODCASTS

Farmers Markets and Food Safety for American Veterinary Medical
Association
September, 2011

FSIS Keeps Your Food Safe for American Veterinary Medical
Association
February, 2011

**CONGRESSIONAL
TESTIMONY**

Imported Food Safety Hearing

House Committee on Energy and Commerce (Dingell, D-MI)
Subcommittee on Oversight and Investigations (Stupak, D-MI)
2123 Rayburn House Office Building
October 11, 2007

Trade Hearing

House Committee on Ways and Means (Rangel, D-NY)
Subcommittees Trade (Levin, D-MI), Oversight (Lewis, D-GA)
1100 Longworth House Office Building
October 4, 2007

**WRITING
EXPERIENCE**

Regs, Rules and Remedies

Meatingplace.com
September 2013 – Present

Inspection Insights

Journal of the American Veterinary Medical Association
1998

FSIS Food Safety Review

Contributing Editor
1992-1993

Beaumont Enterprise

By-line sportswriter
1981

TRAINING VIDEO

Transport Quality Assurance

National Pork Board - for Transporters, Producers, and Handlers
February 2014